Translator's Note

Donburi (丼, literally "bowl", also frequently abbreviated as "don", thus less commonly spelled "domburi") is a Japanese "rice bowl dish" consisting of fish, meat, vegetables or other ingredients simmered together and served over rice. Donburi meals are served in oversized rice bowls also called donburi. Donburi are sometimes called sweetened or savory stews on rice.

The simmering sauce varies according to season, ingredients, region, and taste. A typical sauce might consist of dashi (stock) flavored with soy sauce and mirin. Proportions vary, but there is normally three to four times as much dashi as soy sauce and mirin.

Traditional Japanese donburi include the following:

Gyoudon (牛丼): beef and onion on rice.

Tendon (天丼): tempura shrimp and vegetables on rice.

Unadon (鰻丼): unagi kabayaki (grilled eel) on rice.

Tamagodon (玉子丼): a scrambled egg mixed with sweet donburi sauce on rice.

Oyakodon (親子丼): simmered chicken, egg and onion on rice. (The kanji is a play on words meaning Parents and kid)

Katsudon (カツ丼): breaded deep-fried pork cutlets (tonkatsu), onion, and egg on rice.

Tekkadon (鉄火丼): thin-sliced raw tuna over rice. Spicy tekkadon is made with what can be a mix of spicy ingredients, a spicy orange sauce, or both (usually incorporates spring onions).

Hokkadon: thin-sliced raw salmon over rice.

Negitorodon (ネギトロ丼): diced toro (fatty tuna) and negi (spring onions) on rice.

Tenshindon or Tenshin-han (天津丼 / 天津飯): a Chinese-Japanese specialty, consisting of a crabmeat omelet on rice; this dish is named for Tianjin, China.

IN THE OYAKODON POT, FILL WITH DASHI TO ACCENTUATE THE SWEET FLAVOR.
WHEN IT STARTS TO BOIL, ADD CHICKEN.
WHEN THE BROTH STARTS TO BOIL AGAIN
POUR THE SCRAMBLED EGG IN.
POUR
WHEN THE MEAT IS ABOUT 80% DONE
田中屋
ADD MINCED ONION AND SLICED SPRING ONIONS, PUT THE LID ON AND SHIMMER IN LOW HEAT.
TN: House of Tanaka

Shoku-King
Class B Restaurant Reviving Contractor!!

"KITAZAMA TOSHIZOU, AN AMAZING CHEF FROM THE FAMOUS HAKODATE GORYOUKAKU TEI. <INSERT A-TEAM REFERENCE HERE> IF YOU HAVE A BAD RESTAURANT, IF NO ONE ELSE CAN HELP, AND IF YOU CAN FIND HIM, MAYBE YOU CAN HIRE: THE SHOKU KING."
-EMBELLISHED SUMMARY ADAPTED BY KATSUDON

RAW PROVIDER: PUBLIC
TRANSLATOR: KATSUDON
PR/QC: JUUBUNTAITAICHOU
CLEANER: LONGANISA
TYPESETTER: MR. LECHON

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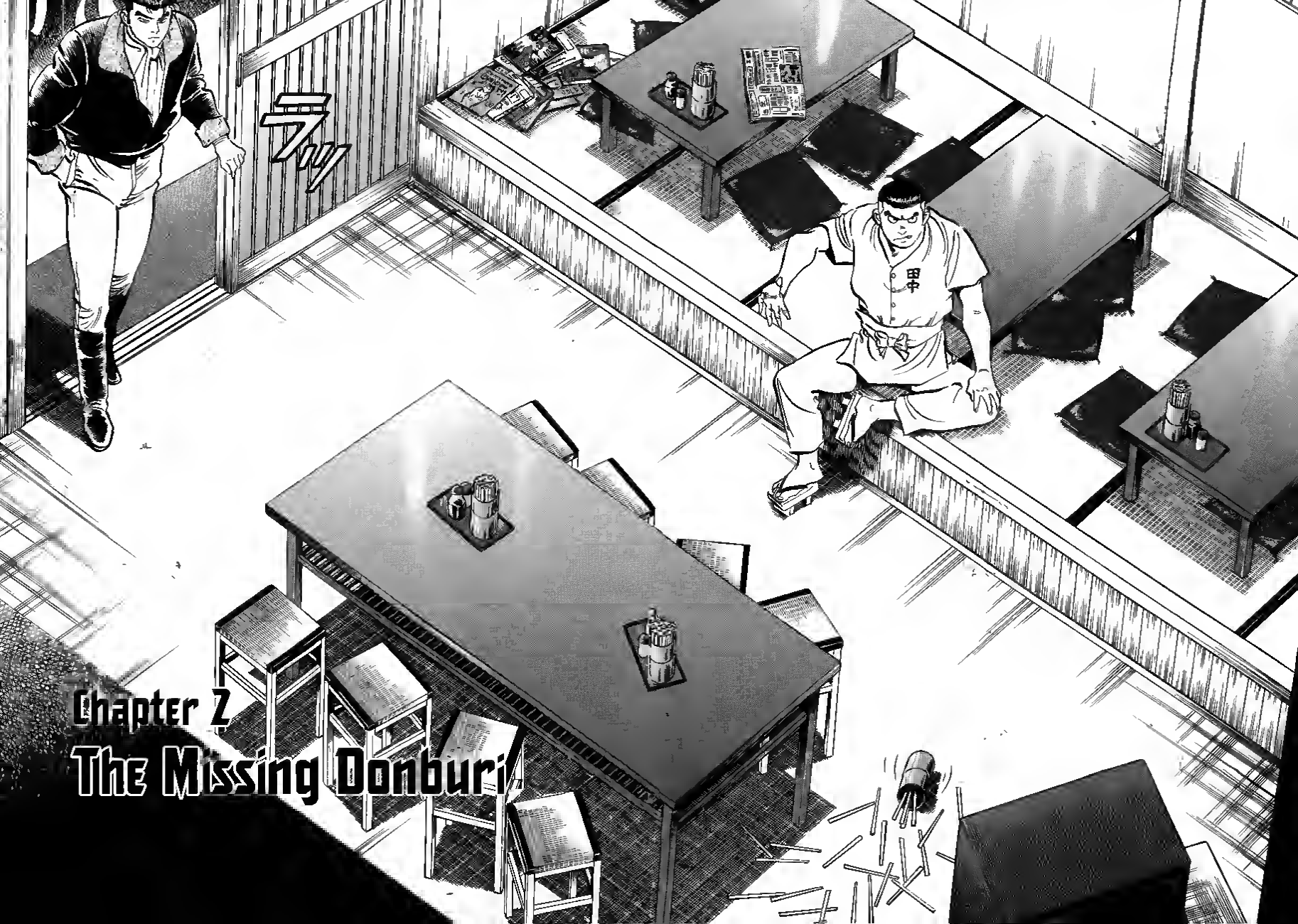
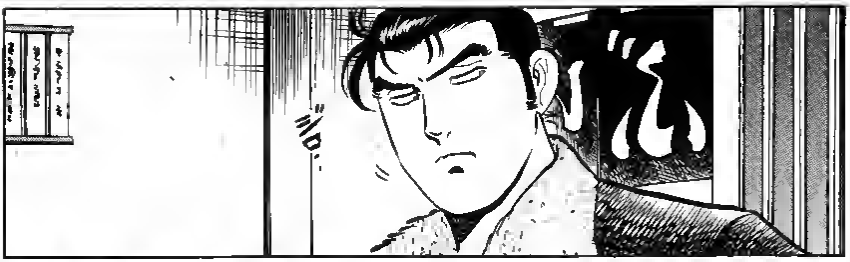
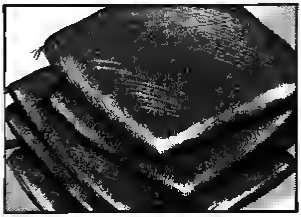
SWIRL ALL OF IT ON TOP.
SLIDE EVERYTHING RIGHT ON TOP OF THE RICE BOWL,
WHEN IT IS ABOUT HALFWAY DONE
AND YOU'RE DONE!

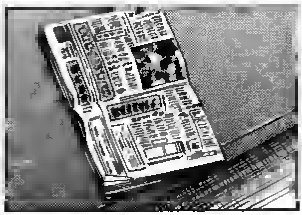
THEIR SPECIALIZED DISH OYAKODON, IS THE HOUSE OF TANAKA!
EVERYONE SHOULD COME AND TASTE THE FLAVOR OF THIS LEGENDARY SHOP.
YEAH, THAT LOOKS QUITE DELICIOUS.
TODAY'S SECRET LOCATION, KNOWN FOR
ガニガニ
WHAT LEGENDARY SHOP!? THEY'RE JUST SUCKING UP!

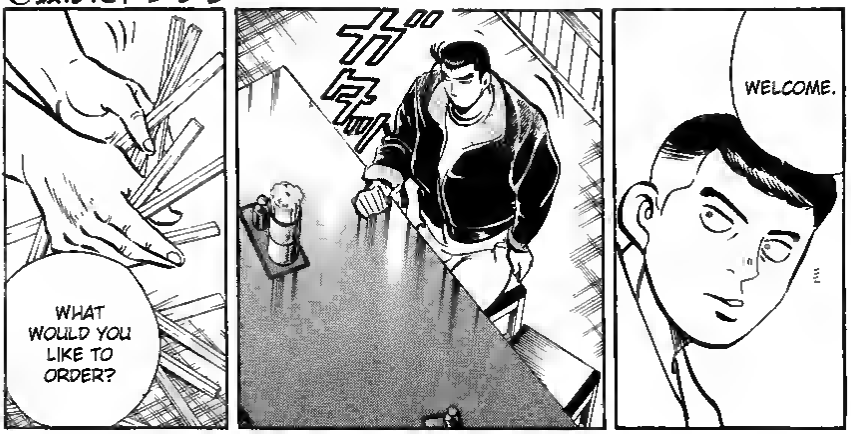


Chapter 2
The Missing Donburi



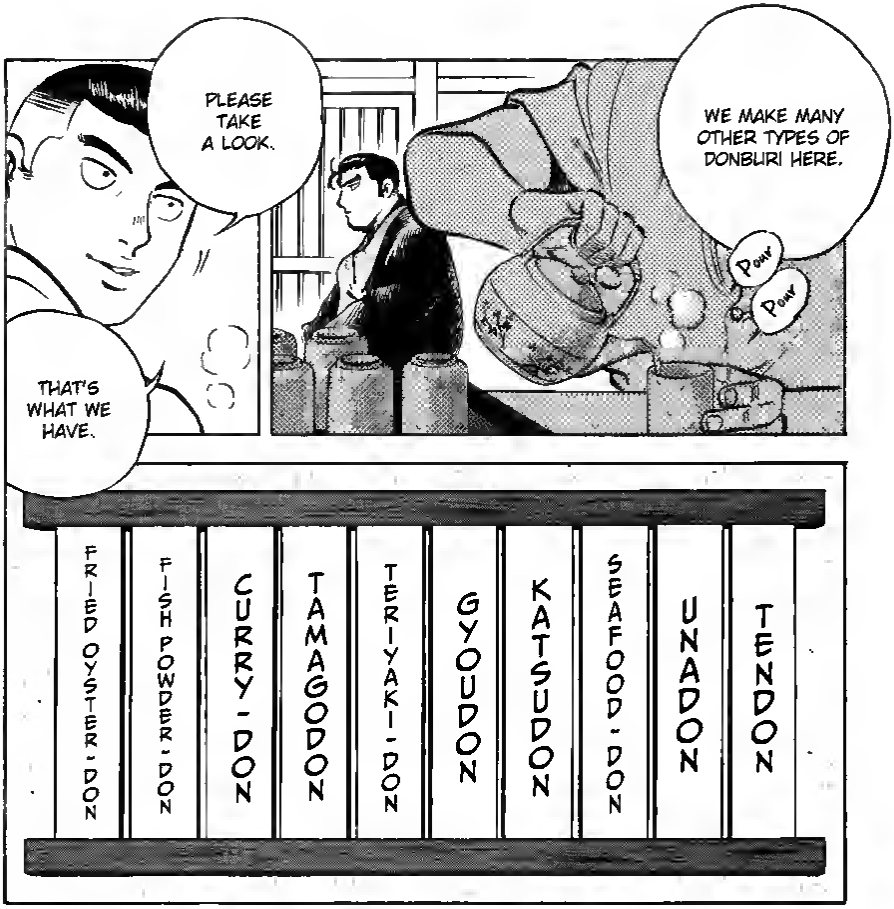


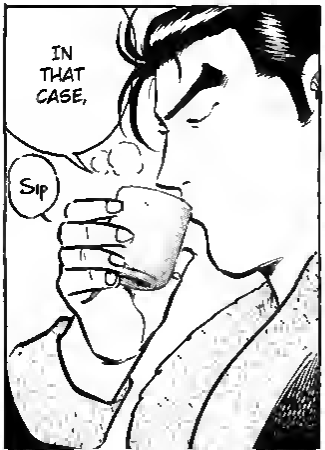



WHAT WOULD YOU LIKE TO ORDER?
ガラッ
WELCOME.

GIVE ME AN OYAKODON.

OH,
NO OYAKODON HUH...
AH, SORRY SIR, WE DON'T HAVE THAT DISH HERE.

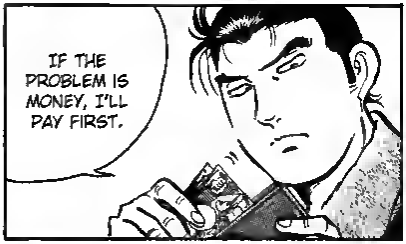

PLEASE TAKE A LOOK.
WE MAKE MANY OTHER TYPES OF DONBURI HERE.
POUR
POUR
THAT'S WHAT WE HAVE.
TENDON
UNADON
SEAFOOD-DON
KATSUDON
GYOUDON
TERIYAKI-DON
TAMAGODON
CURRY-DON
FISH POWDER-DON
FRIED OYSTER-DON

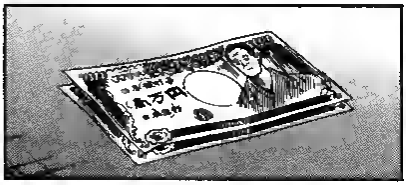

IN THAT CASE,
SIP

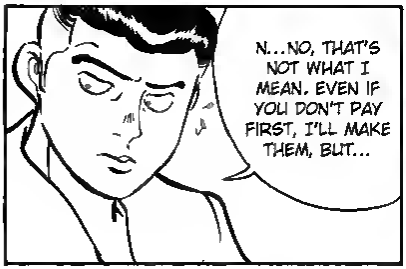
SO WHAT WOULD YOU LIKE THEN?

THERE ACTUALLY ARE MANY.

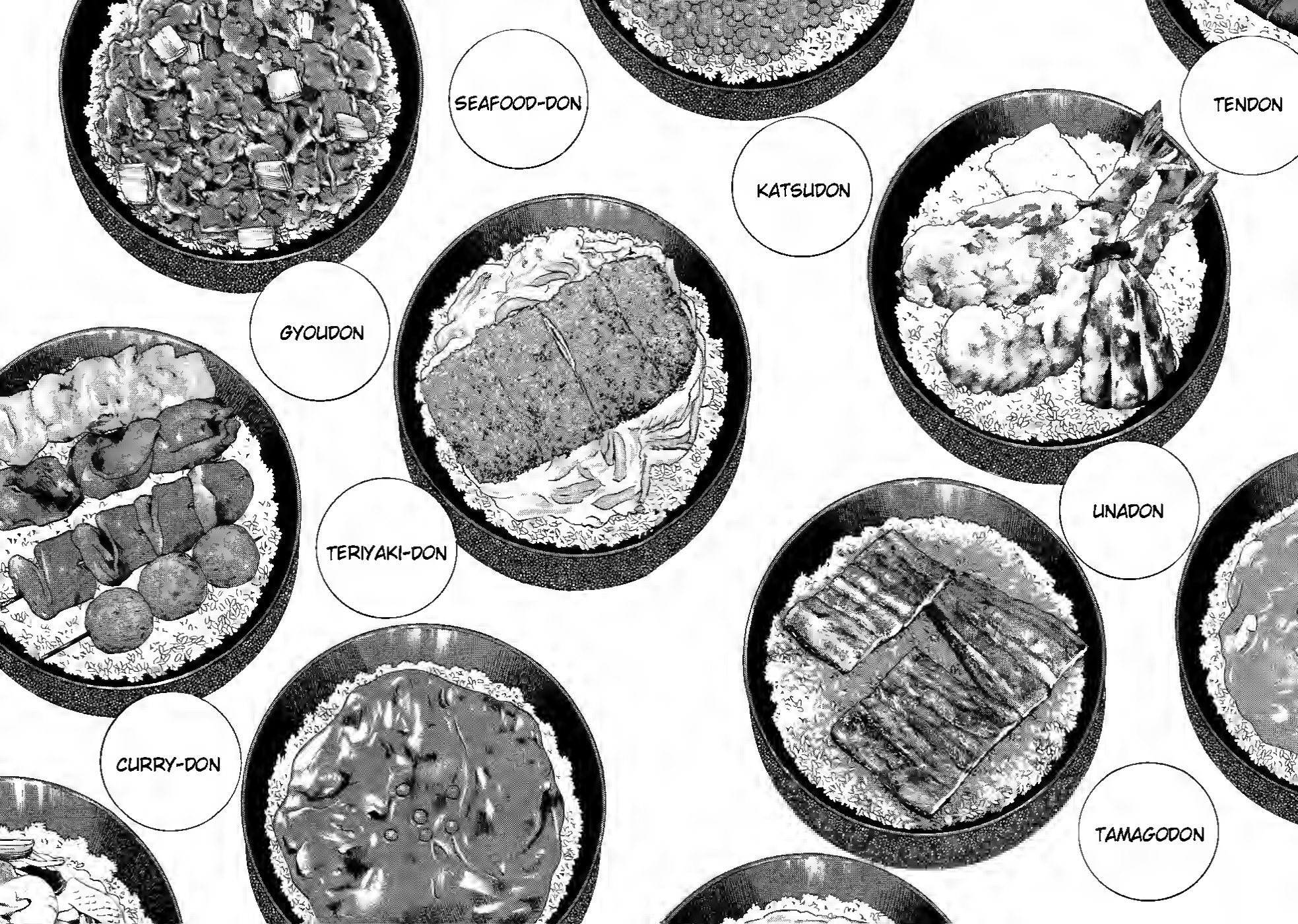
I'LL ORDER ONE OF EVERYTHING.
tap


IF THE PROBLEM IS MONEY, I'LL PAY FIRST.

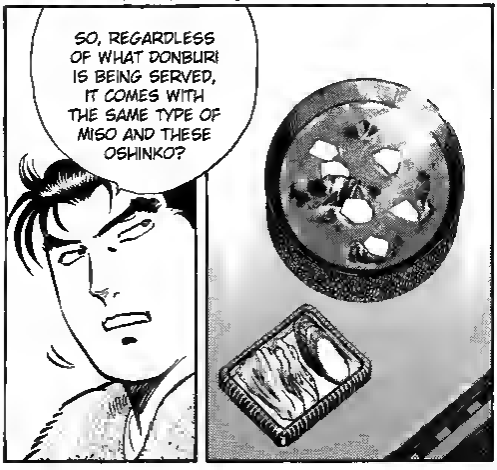


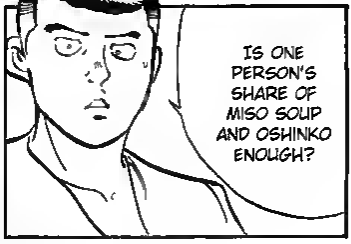

N...NO, THAT'S NOT WHAT I MEAN. EVEN IF YOU DON'T PAY FIRST, I'LL MAKE THEM, BUT...

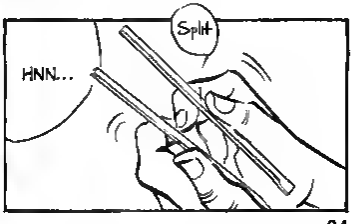
E... EVERYTHING...
ARE YOU KIDDING ME?
I'M NOT JOKING.


SEAFOOD-DON
TENDON
KATSUDON
GYOUDON
TERIYAKI-DON
UNADON
CURRY-DON
TAMAGODON

TN: Oshinko is Japanese pickled vegetables, usually daikon or cucumbers



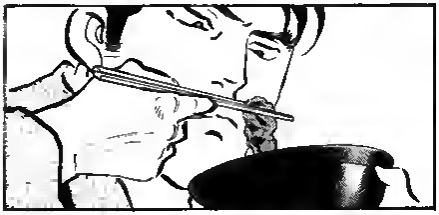




抜けたドンブリ
NO.
THAT'S RIGHT.
SOME-THING WRONG?
WHAT'S WITH THIS STRANGE CUSTOMER...?
THE TEMPURA HAS BEEN SITTING OUT FOR TOO LONG AFTER FRYING, THE OIL HAS SEEPED OUT.
THE SAUCE IS LIKE PRE-MADE INSTANT SAUCE, LACKING IN FLAVOR.
FIRST, TENDON
ハグ

PACKAGED PRE-MADE CURRY DON-BURI...

KATSUDON IS THE SAME WAY...!
COMPLETELY COOLED OFF FRIED PORK LOIN WITH LACKLUSTER BROTH!



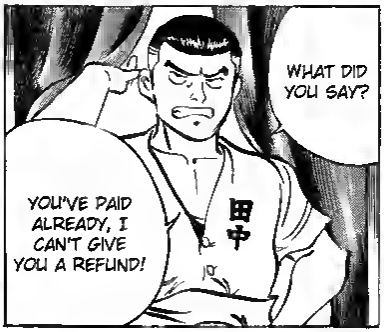
DEFROSTED AND SERVED GYOUDON!

PRE-COOKED EEL FROM THE SUPERMARKET, THIS IS LIKE A MICROWAVED BENTO.

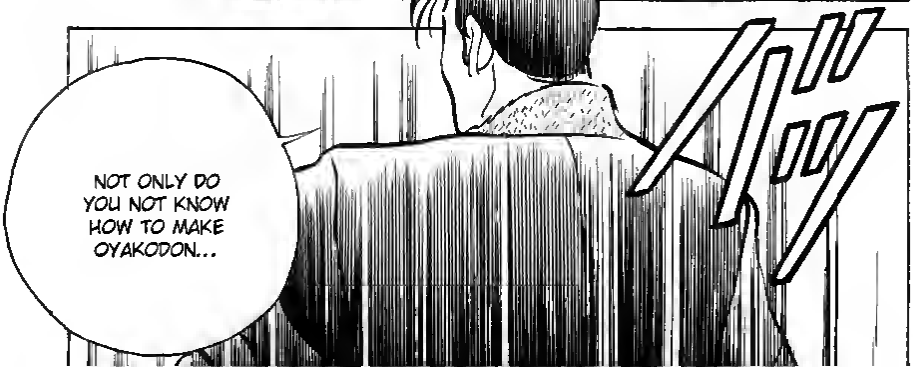
ORDINARY AND UNFRESH SASHIMI TOSSED AND MADE INTO A SEAFOOD-DON.

THESE DISHES DON'T HAVE ANY VALUE AT ALL!

I NOW KNOW THE REASON WHY YOU DON'T HAVE OYAKODON IN YOUR MENU.
IT'S NOT THAT YOU DON'T MAKE IT, IT'S BECAUSE YOU DON'T KNOW HOW TO MAKE IT.


WHAT DID YOU SAY?
YOU'VE PAID ALREADY, I CAN'T GIVE YOU A REFUND!
田中

I'M NOT SAYING I WANT A REFUND... THAT WILL COUNT AS THE COST OF YOUR LABOR.


NOT ONLY DO YOU NOT KNOW HOW TO MAKE OYAKODON...
ハァ〜

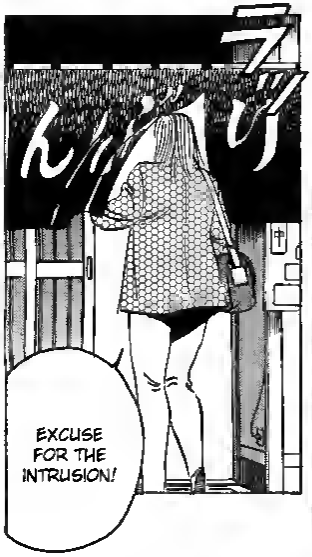
DA..
Y...YOU DON'T UNDER-STAND...

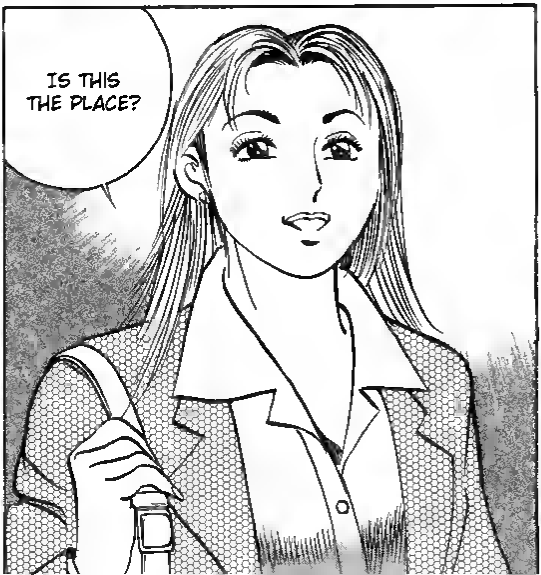
EVEN IF I WANT TO USE GOOD INGREDIENTS, I CAN'T BECAUSE WHEN I OPENED THIS SHOP, I AL-READY TOOK OUT A BIG LOAN.
AND ALSO OYAKODON...

YOU DON'T EVEN HAVE THE ABILITY TO MAKE ANY DONBURI!

どんぶり
screech

Open


ラブ
EXCUSE FOR THE INTRUSION!


IS THIS THE PLACE?

YOU SHOULD JUST TAKE DOWN YOUR SHOP'S SIGN NOW!
DO YOU EVEN HAVE THE RIGHT TO SAY THAT TO ME!?
SORRY!
I'LL CLEAN UP THIS PLACE NOW...
AH... WELCOME.
ER...
I'M HERE TO ASK FOR AN INTERVIEW...
I'M KAWASHIMA FROM THE MONTHLY MAGAZINE "MADAME KITCHEN".

IT'S NOT THAT!
I'D BE HAPPY TO!
FOR..AN INTERVIEW?
IS IT NOT POS-SIBLE?
I'LL MAKE YOU EVERYTHING RIGHT NOW...
ARE YOU NOT THE HOUSE OF TANAKA..?
ガシャン!!
YOU DON'T HAVE TO, I JUST WANTED TO KNOW ABOUT THE HOUSE OF TANAKA'S OYAKODON.
NO...

鰻
海鮮丼 九〇〇
カツ丼 八五〇
牛丼 八〇
焼鳥丼
玉子
カレー丼七〇〇
THAT'S MY FATHER'S PLACE!!
WE DON'T MAKE OYAKODON HERE!!

W...WHAT DID YOU SAY!?

YOU BETTER LEAVE NOW!

EVEN IF THERE IS NO OYAKODON ON THE MENU, BUT SINCE SHE CAME ALL THE WAY OUT HERE,
YOU SHOULD AT LEAST MAKE AN EFFORT TO MAKE OYAKODON.

PLEASE TRY IT, MISS.
WHAT'S THE MEANING OF THIS?
ARE YOU PRETENDING TO BE A MASTER CHEF!?
OYAKODON.
SO YOU DO HAVE IT,
B...BUT THIS SHOULDN'T BE A PROBLEM!
FOR SURE THE INGREDIENTS AREN'T ANYTHING SPECTACULAR,

DELICIOUS!
EH!?
EXCUSE ME!
Kacha
THIS OYA-KODON AT MOST IS ONLY WORTH 40 POINTS.
YOU BETTER GO OUT MORE AND TRY BETTER DISHES.
THE EGG SAUCE COOKED TO JUST ABOUT HALF-DONE REALLY FITS WELL!
ARE YOU SATISFIED WITH JUST THAT? THEN YOU'VE ALSO FAILED AS A JOURNALIST FOR THE FOOD MAGAZINE.

YOU... AREN'T YOU...
AH?
BUT THE FLAVOR THAT I'M TASTING...
THE EXECUTIVE CHEF AT THE FAMOUS HAKODATE, GORYOUKAKU TEI...!
KITAZAMA TOSHIZOU -SAN...!?